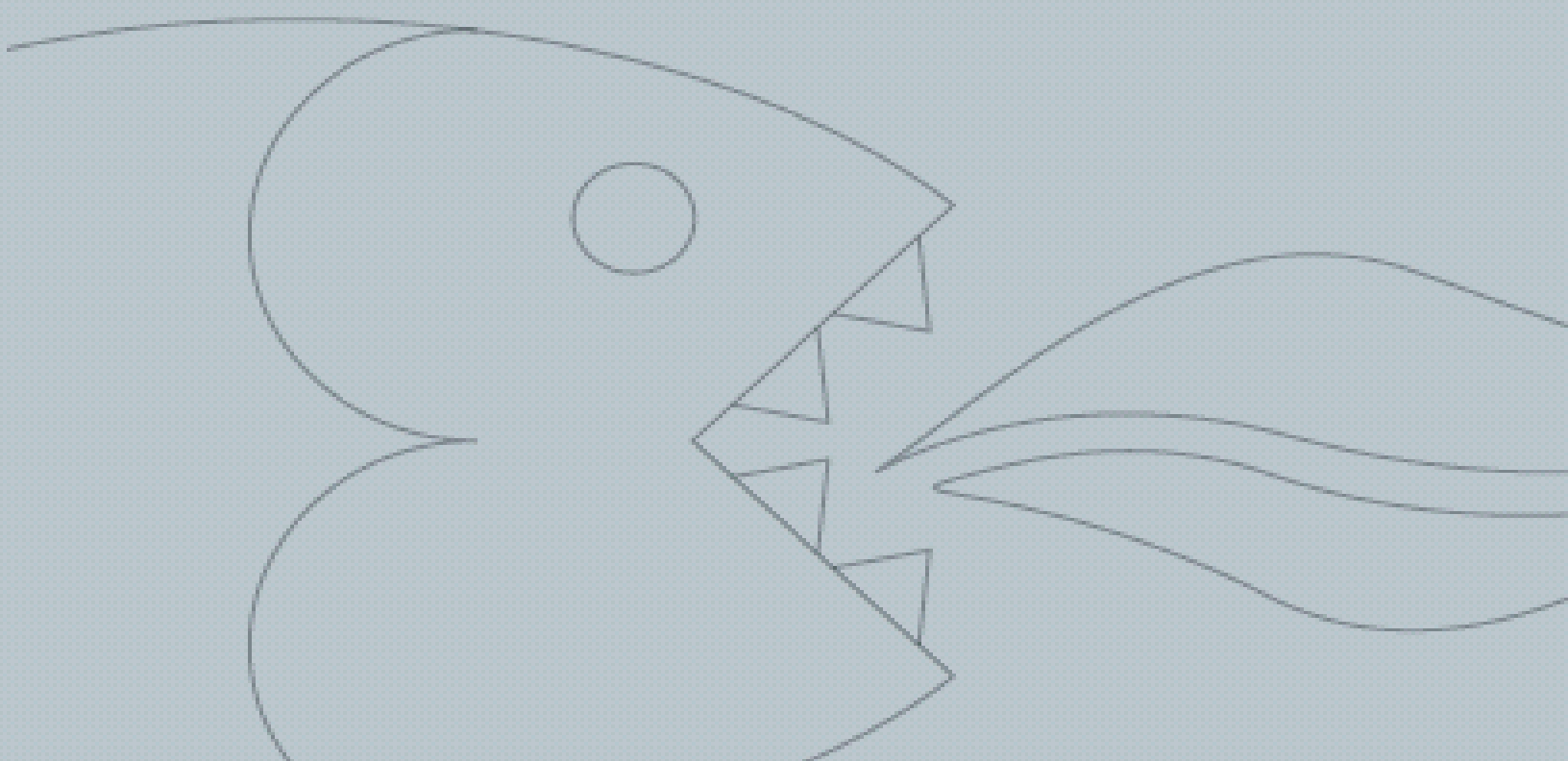


**PMC355SS 35 Litre
combination microwave
oven with grill**

Instruction manual



User Manual for your Baumatic

PMC355SS

35 Litre combination microwave oven with grill



NOTE: This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.

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Environmental note

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.
- Please discard all packaging material with due regard for the environment.

IMPORTANT SAFETY INFORMATION



Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet **before** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

General Information

- This appliance is designed for domestic household use. It can **NOT** be used as a freestanding microwave and must be built in to a standard kitchen cabinet or housing unit (see the section entitled "Installation" below).
- You should only operate the appliance when the turntable and turntable support are in position.
- You should only use ovenware that is suitable for being used in a microwave and/or a grill and oven (if these cooking modes are selected).
- To prevent corrosion occurring due to moisture/condensation, the cavity and the door of the microwave should be wiped dry after each use of the appliance.
- The appliance must not be left unattended if you are heating or cooking food in containers that are made of paper, plastic or other flammable materials. If left unattended, they could pose a **fire hazard**.
- If you notice smoke coming from the appliance, you should keep the door of the microwave closed and then disconnect it from your mains supply. **DO NOT** use your microwave oven, if you think it is not operating correctly.

Installation

- **IMPORTANT:** *Only the built in/built under installation sanctioned by Baumatic and outlined in this manual should be followed.*
- **IMPORTANT:** *The adjacent furniture or housing and all materials used in the installation **must** be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.
- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***
- For use in ***leisure accommodation vehicles***, please refer to the appropriate information given in the installation instructions for this appliance.
- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.
- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

Service

- Your microwave complies with all relevant safety standards. In order for it to continue to operate safely, ***only an engineer that is approved by the Baumatic Customer Care Department should work on the appliance.***
- ***IMPORTANT:*** *It is dangerous for a non qualified person to work on the appliance, in particular if they remove the cover that provides protection against exposure to microwave energy.*
- If you notice that the door seal, door surfaces, power cord and plug are damaged. You should stop using the appliance, disconnect it from the mains supply and contact the Baumatic Customer Care Department.
- Only genuine Baumatic spare parts should be fitted to your appliance. These can be obtained from the Baumatic Spares Department.

Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***
- DO NOT place anything between the door and the door frame.
- DO NOT store anything that is flammable inside of the microwave. When it is switched on, the items could catch fire.
- DO NOT switch the appliance on if there is no food or liquid inside of the microwave. If you run the microwave whilst it is empty, there is a chance that it will overload.
- The door seals and the door surfaces should ALWAYS be kept clean and free from debris.

Child Safety

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.***
- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.
- ***IMPORTANT:*** *This appliance should only be operated by adults. You SHOULD NOT allow young children to use the microwave without supervision. Older children should only operate the appliance if they have been thoroughly instructed on how to use the microwave and the consequences of improper usage.*

General Safety

- ***Do not*** allow electrical fittings or cables to come into contact with areas on the appliance that get hot.
- ***Do not*** use the appliance to heat the room it is located in.
- ***Do not*** use the appliance to dry paper, textiles or animals.
- ***Do not*** install the appliance next to curtains or soft furnishings.
- ***Do not*** use the appliance to heat unopened bottles or cans etc.

- **Do not** heat cooking oil or liquid containing alcohol, as there is the chance of spontaneous combustion.
- **Do not** boil eggs or similar foods in their shells, otherwise they may burst. It is possible to poach eggs in your microwave, providing you prick the yolks first.
- **Do not** attempt to lift or move cooking appliances by using the oven door, as this may cause damage to the appliance or result in injury to the person lifting the appliance.

Cleaning

- Cleaning of the oven should be carried out on a regular basis.
- Great care should be taken whilst using this appliance and when following the cleaning procedure.
- **IMPORTANT:** *The appliance must be disconnected from the mains before following the cleaning procedure.*

Installation



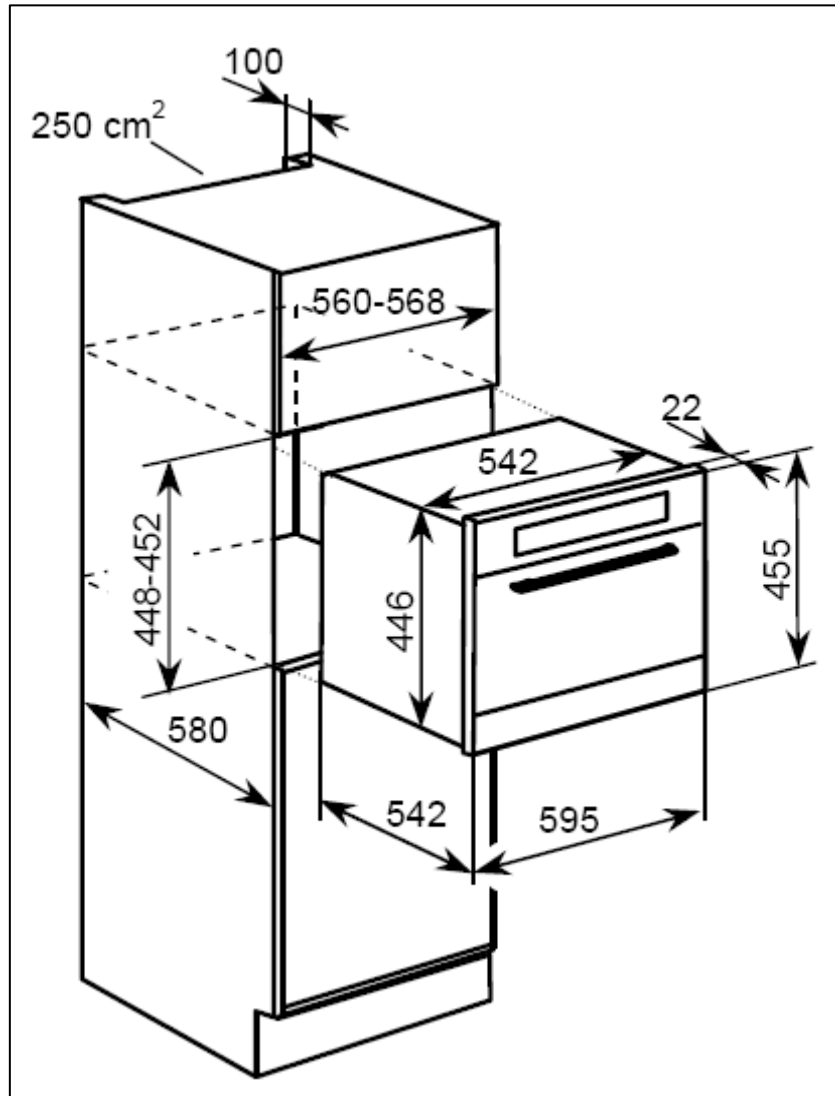
This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***
- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.
- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

Declaration of conformity

- **CE:** Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*
- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.
- * The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

Specifications



Product dimensions:

Height: 455 mm
Width: 595 mm
Depth: 542 mm

Aperture dimensions:

Height: 448 - 452 mm
Width: 560 - 568 mm
Depth: 580 mm

Product specifications:

7 functions:

1. Vegetable
2. Fish
3. Potatoes
4. Pizza
5. Soup
6. Beverage
7. Defrost by weight

Oven capacity: 35 litres
Microwave output: 1000 W
Grill output: 1500 W
Hot air output: 1500 W

- 5 power levels
- LED full programmer with temperature and function display
- Touch control operation
- Audible signal at the end of cooking
- Internal light
- Quick start function
- Safety door lock
- Stainless steel interior
- Mark resistant coating

Standard accessories:

- Rectangular rack
- Baking tray
- Plastic cover

Optional extras:

- GTR35 Glass tray
- BBP3 Browning plate

Electrical details:

Rated Voltage:	230 Vac 50 Hz
Supply Connection:	16 A (double pole switched fused outlet with 3mm contact gap)
Max Rated Inputs:	3.40 kW
Mains Supply Lead:	3 x 1.5 mm ²

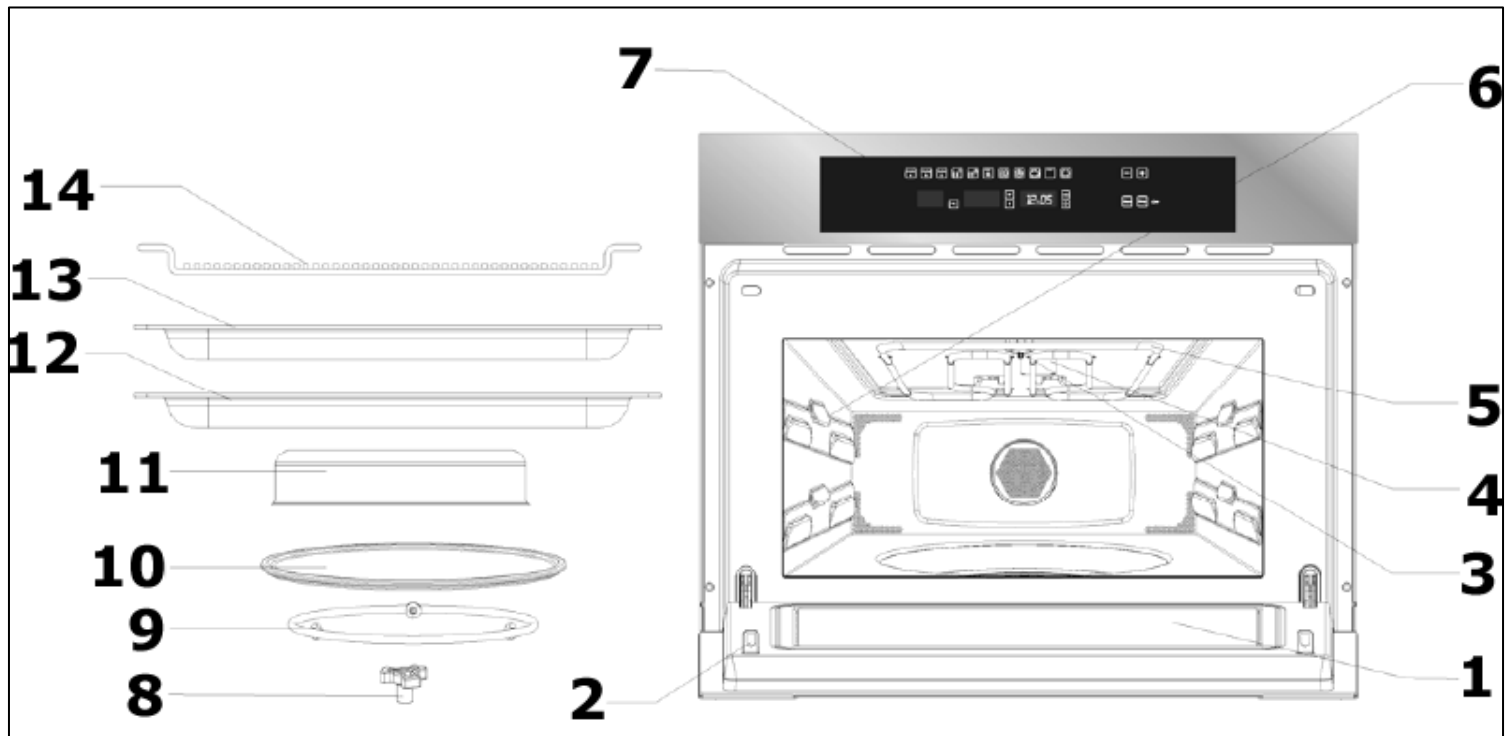
For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the microwave oven door and looking on the right hand side of the chassis.

Model Number

Serial Number

Date of Purchase

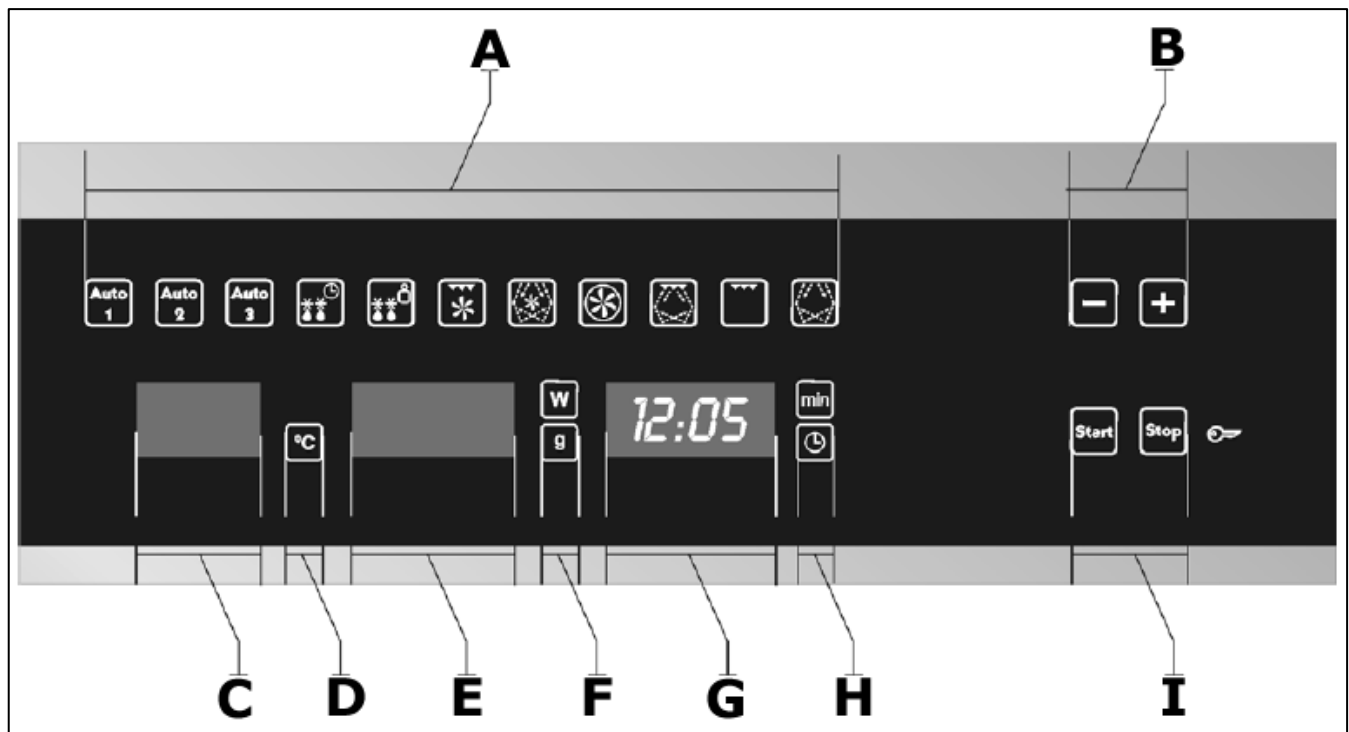
Description of the appliance



- 1) Viewing window
- 2) Door catches
- 3) Oven light
- 4) Wave guide cover
- 5) Drop down grill element
- 6) Cavity lateral supports
- 7) Control panel

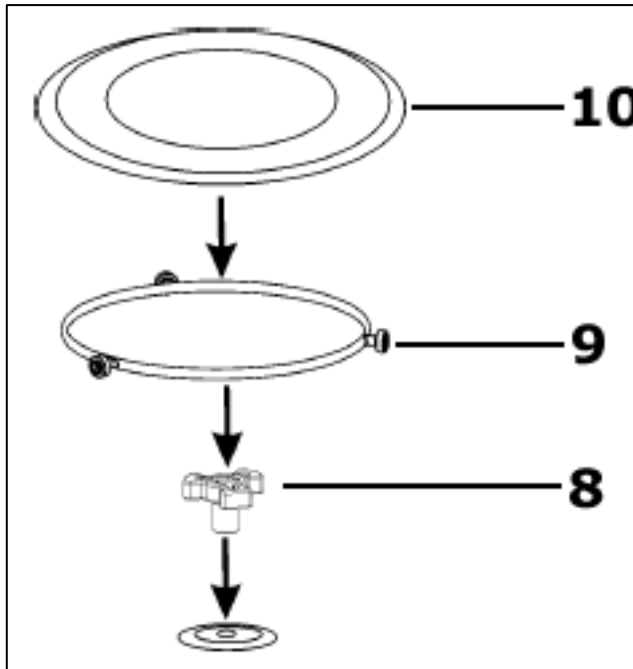
- 8) Rotating plate support
- 9) Rotating base
- 10) Rotating plate
- 11) Plastic cover
- 12) Enamelled baking tray
- 13) Glass tray
- 14) Rectangular rack

Control panel



- A) Cooking function indicators
- B) Plus and minus buttons
- C) Temperature button/display
- D) Centigrade indicator
- E) Power or weight button/display
- F) Grams or watts indicator
- G) Clock or cook time button/display
- H) Clock or cook time indicator
- I) Start and stop buttons

The turntable

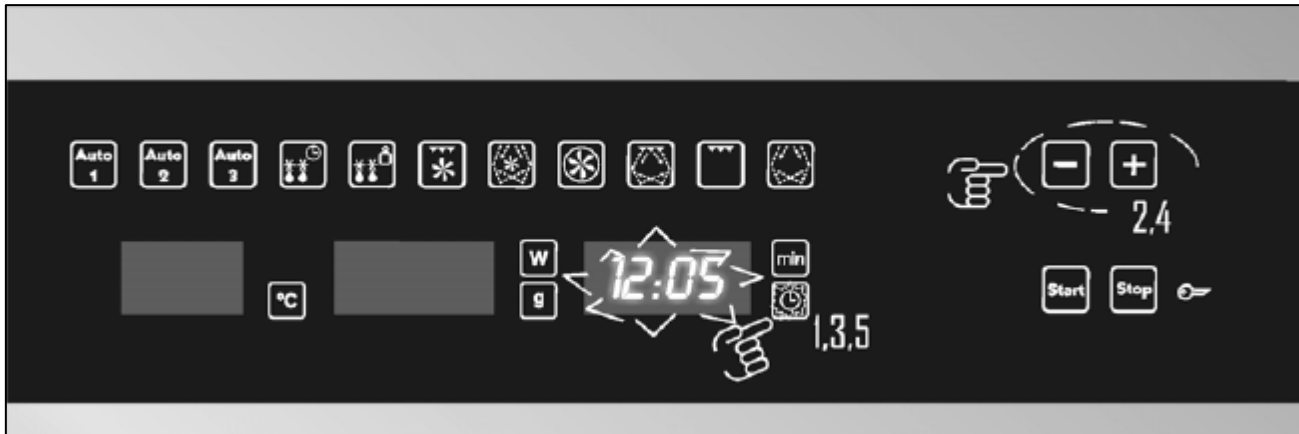


- 8) Rotating plate support
- 9) Rotating base
- 10) Rotating plate

- **Never** place the rotating plate upside down.
- The rotating plate and rotating base **MUST** always be used during cooking.
- All food and food containers must **ALWAYS** be placed on the rotating plate during cooking.
- If the rotating plate or rotating base cracks or breaks, it must be replaced immediately. Genuine Baumatic parts can be obtained from the Baumatic Spares Department.

Using your microwave

Setting the clock



- When your microwave is connected to the power supply, it is necessary to set the clock to the correct time of day.
- The hour numbers will flash and the plus and minus buttons **(B)** should be used to set the hour time.
- Press the clock button/display **(G)** and the minute numbers will start to flash, use the plus and minus buttons to set the minute time.
- To confirm the time of day, press the clock button/display for a second time.
- **IMPORTANT:** Once the time of day is set, if you press the clock button/display for 3 seconds, then the time will disappear from the clock display. To restore the time of day to the clock display, press the clock button/display until it reappears.

Before first use

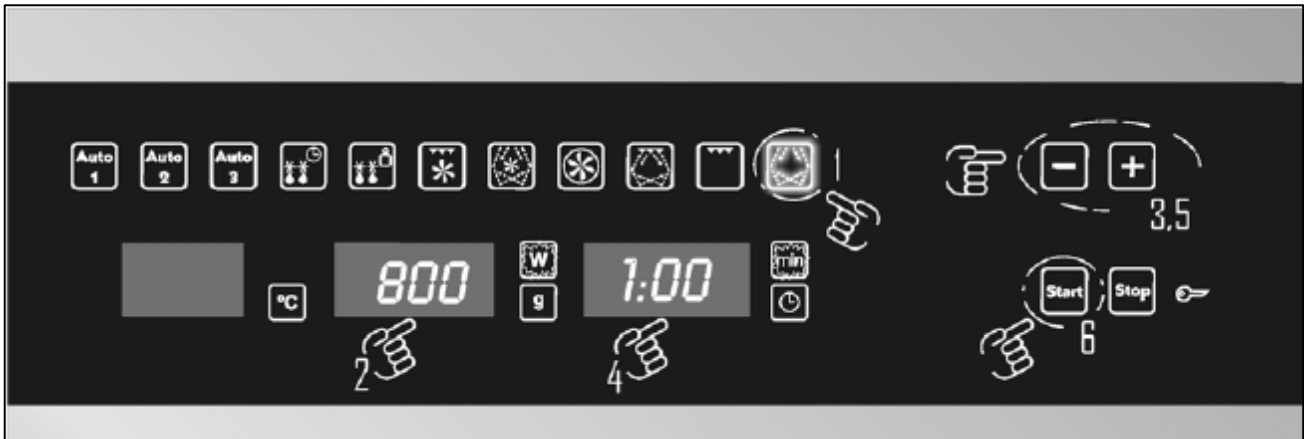
- To remove any residue from the oven that may have been left from the manufacturing process, you should place a cup that is half filled with water in the microwave.
- Set the microwave on its highest power level for 2 minutes.
- The oven cavity and outside of the appliance should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used. The appliance should be thoroughly dried afterwards.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

Cooking functions

Microwave function

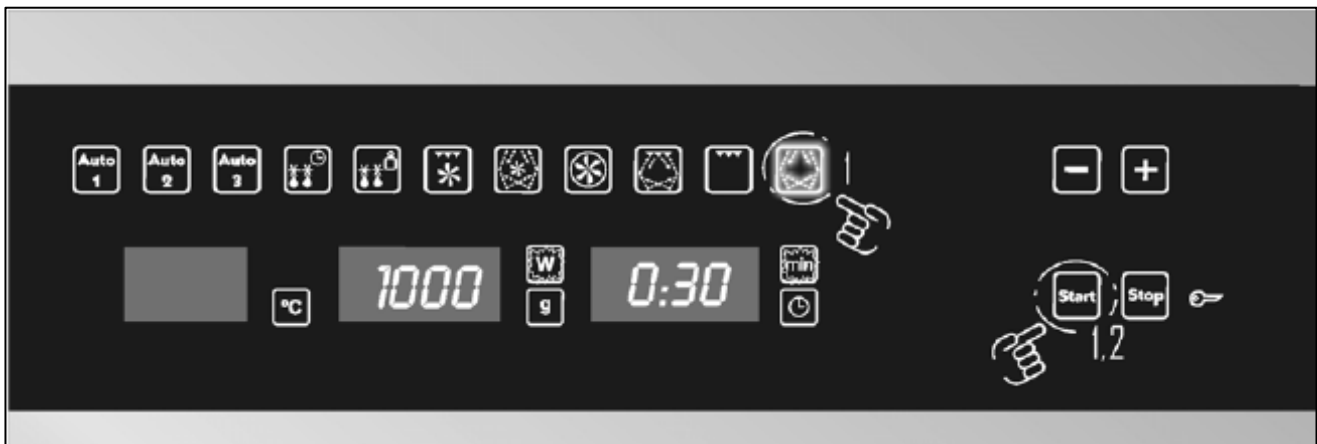
Use this function to cook and heat vegetables, potatoes, rice, fish and meat.



- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are cooking in the centre of the cavity and then close the door. **IMPORTANT:** *You should make sure that the door of the oven is shut securely.*
- Press the microwave function button.
- The appliance will automatically select a power level of 800 W.
- To adjust the power level, press the power button/display **(E)**, the watts indicator will light. Use the plus and minus buttons to adjust the power level.
- **IMPORTANT:** *If the 1000 W power level is selected, the maximum operating time is limited to 15 minutes.*
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start cooking.

Microwave function (Quick start)

Use this function to rapidly heat foods with high water content, such as coffee, tea or thin soup.



- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are cooking in the centre of the cavity and then close the door. **IMPORTANT:** *You should make sure that the door of the oven is shut securely.*
- Press the start button **(I)** and the oven will automatically select the microwave function, cooking at maximum power (1000 W) for 30 seconds.
- If you want to increase the cooking time, press the start button again. Each time you press the start button, the cooking time will increase by 30 seconds.
- **IMPORTANT:** *As the 1000 W power level is selected during quick start, the maximum operating time is limited to 15 minutes.*

Grill function

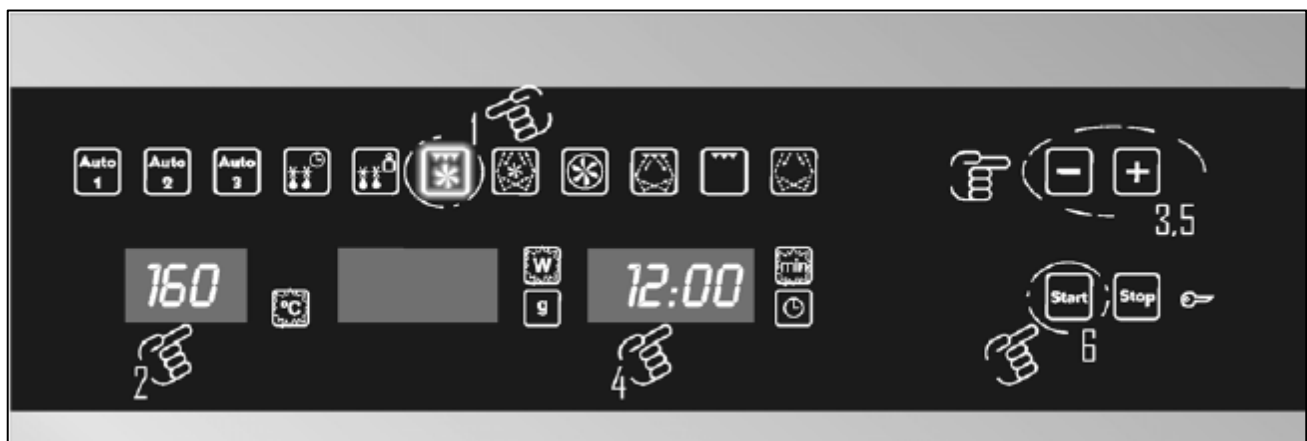
Use this function to quickly brown the top of food.



- Open the door of the appliance.
- Press the grill function button.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start cooking.

Grill with fan

Use this function for crispy roast meat, fish or poultry.

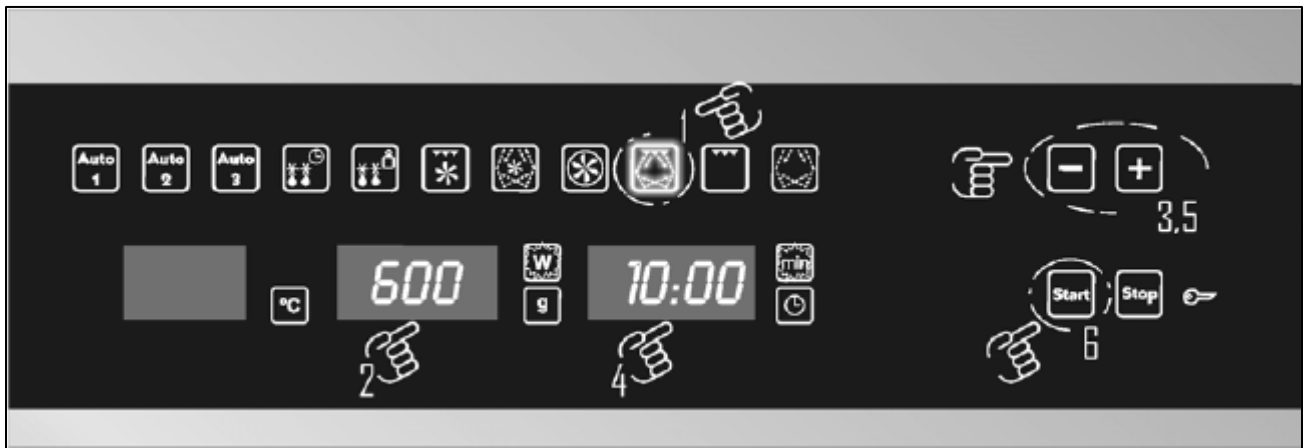


- Open the door of the appliance.
- Press the grill with fan function button.
- The appliance will automatically select a temperature of 160°, the centigrade indicator will light.

- To adjust the temperature, press the temperature button/display **(C)**. Use the plus and minus buttons to adjust the temperature.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start cooking.

Grill + microwave function

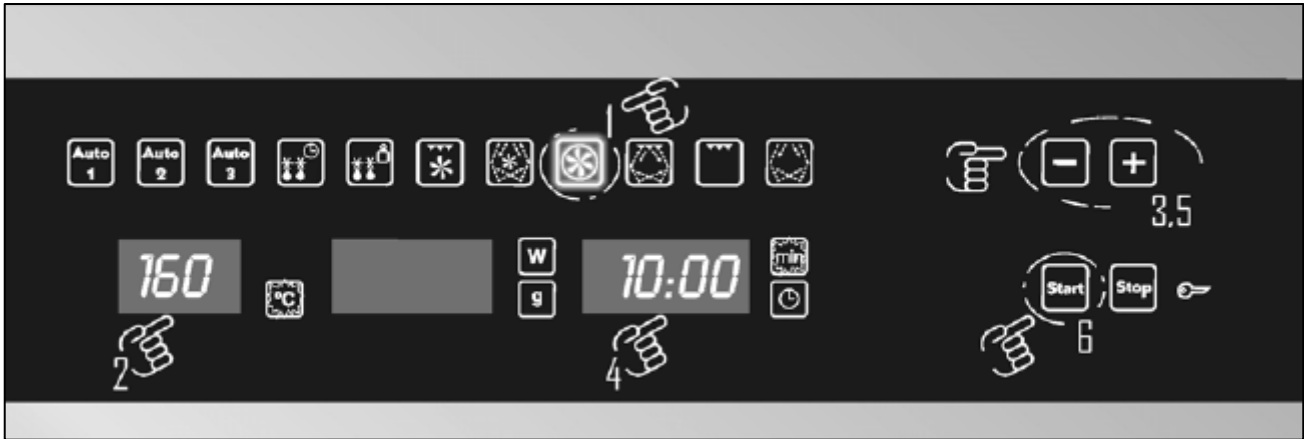
Use this function to cook lasagne, poultry, roast potatoes and toasted foods.



- Open the door of the appliance.
- Press the grill + microwave function button.
- The appliance will automatically select a power level of 600 W. **IMPORTANT:** 600 W is the maximum power level that can be set on the grill + microwave function.
- To adjust the power level, press the power button/display **(E)**, the watts indicator will light. Use the plus and minus buttons to adjust the power level.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start cooking.

Hot air function

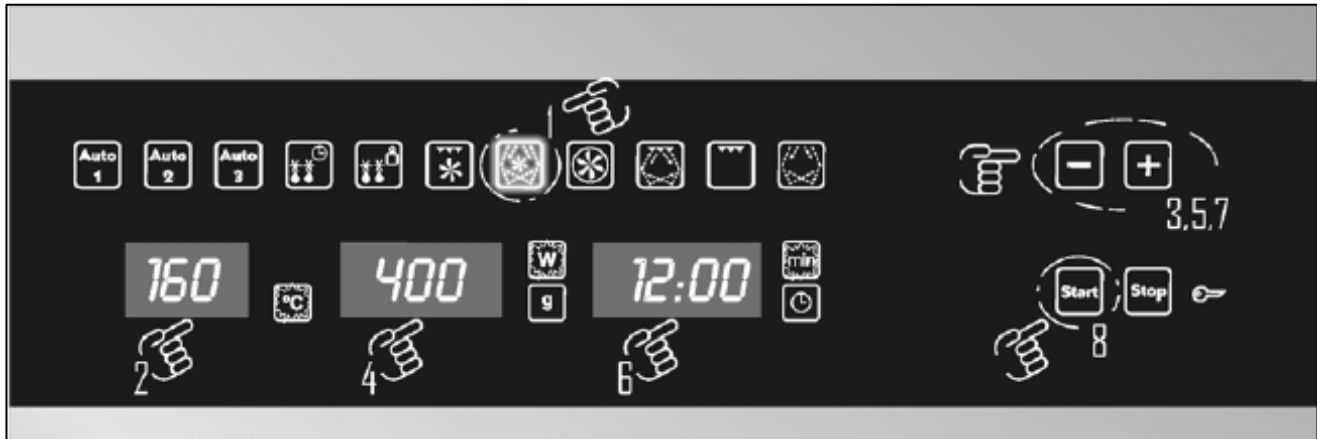
Use this function to bake and roast.



- Open the door of the appliance.
- Press the hot air function button.
- The appliance will automatically select a temperature of 160°, the centigrade indicator will light.
- To adjust the temperature, press the temperature button/display **(C)**. Use the plus and minus buttons to adjust the temperature.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start cooking.

Hot air + microwave function

Use this function to bake and roast.



- Open the door of the appliance.
- Press the hot air + microwave function button.
- The appliance will automatically select a temperature of 160°, the centigrade indicator will light.
- To adjust the temperature, press the temperature button/display **(C)**. Use the plus and minus buttons to adjust the temperature.
- The appliance will automatically select a power level of 600 W. **IMPORTANT:** 600 W is the maximum power level that can be set on the hot air + microwave function.
- To adjust the power level, press the power button/display **(E)**, the watts indicator will light. Use the plus and minus buttons to adjust the power level.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start cooking.

During operation

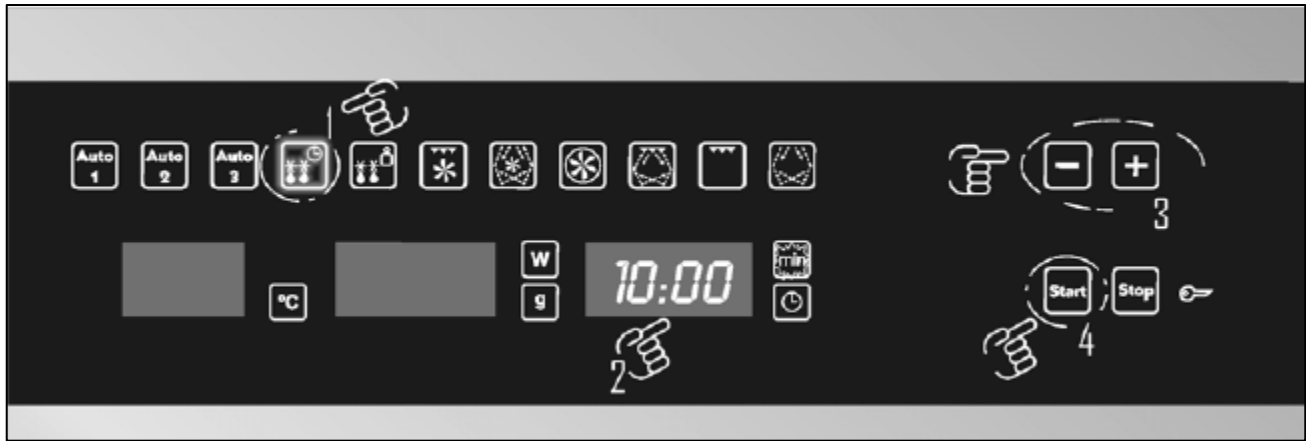
- If you press the stop button **(I)** then the production of microwaves will cease automatically.
- The timer will stop and the cook time button/display **(G)** will continue to show the remaining cooking time.

- If you press the stop button twice, this will cancel the cooking process. The appliance will give an audible signal and the appliance will return to showing the time of day.
- **IMPORTANT:** *If the grill is in use then it will stop operating, but the cavity will remain EXTREMELY HOT.*
- After opening the door, it is possible to stir the food stuffs that you are cooking or adjust its position on the rotating plate.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- To adjust the power level, press the power button/display **(E)**, the watts indicator will light. Use the plus and minus buttons to adjust the power level.
- To restart the cooking process, make sure that the door of the oven is shut securely and then press the start button **(I)**.

End of cooking

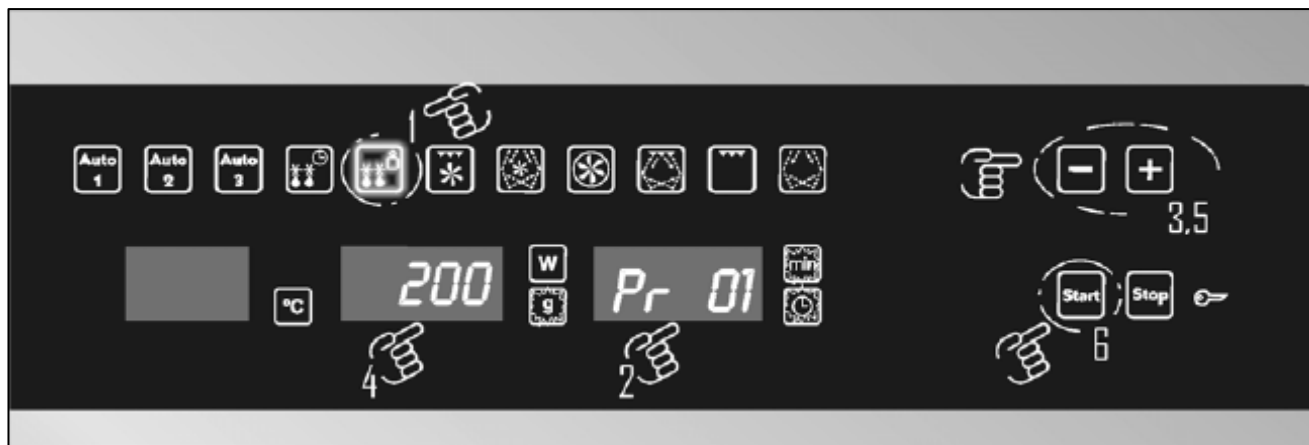
- At the end of the cooking time, your microwave will give an audible signal and the LED display will show the word "END".
- The audible signal will be repeated every 30 seconds, until the door is opened.
- Open the door of the microwave.
- **IMPORTANT:** *The inside of the microwave and the food that you have been cooking may be extremely hot. So care should be taken when removing items from the microwave. We would recommend that you use an oven glove.*
- After the food has been removed from the microwave, you should make sure that the door is closed.
- You may hear a cooling fan operate for a period of time afterwards, until the inside of the microwave has cooled sufficiently. During this period of time, the microwave light will remain on. The cooling fan will switch off automatically.

Defrosting by time (manual)



- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are defrosting in the centre of the cavity and then close the door. **IMPORTANT:** *You should make sure that the door of the oven is shut securely.*
- Press the defrosting by time button.
- Press the cook time button button/display **(G)**, the cook time indicator will flash. Use the plus and minus buttons to adjust the cooking time.
- Press the start button **(I)** and the oven will start to defrost the food.
- At certain points in the defrosting process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave and turn the food over.
- At the end of the defrosting time, your microwave will give an audible signal and the LED display will show the word "END".

Defrosting by weight (automatic)



- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are defrosting in the centre of the cavity and then close the door. **IMPORTANT:** *You should make sure that the door of the oven is shut securely.*
- Press the defrosting by weight button. PR 01 will appear on the cook time button/display, 200 will appear on the weight button/display.
- There are five different food groups that have separate defrosting programmes, as shown in the table below:-

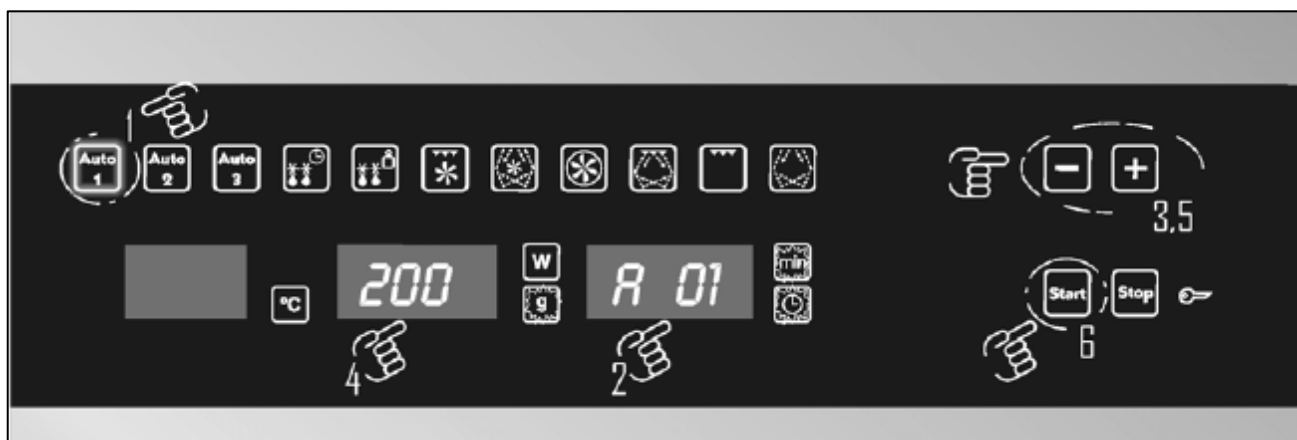
Programme	Food	Weight (g)	Time (min)	Standing time (min)
Pr 01	Meat	100 – 2000	2 – 43	20 – 30
Pr 02	Poultry	100 – 2500	2 – 58	20 – 30
Pr 03	Fish	100 – 2000	2 – 40	20 – 30
Pr 04	Fruit	100 – 500	2 – 13	10 – 20
Pr 05	Bread	100 – 800	2 – 19	10 – 20

- To change the defrost programme, press the cook time button/display **(G)**, the clock and cook time indicators will flash. Use the plus and minus buttons to cycle through the defrost programmes.
- To adjust the weight, press the weight button/display **(E)**, the grams indicator will flash. Use the plus and minus buttons to adjust the defrost weight.
- Press the start button **(I)** and the oven will start to defrost, the defrost time is worked out automatically by the appliance.

- At certain points in the defrosting process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave and turn the food over.
- At the end of the defrosting time, your microwave will give an audible signal and the LED display will show the word "END".

Auto cooking function 1

Use this function to heat various types of food.



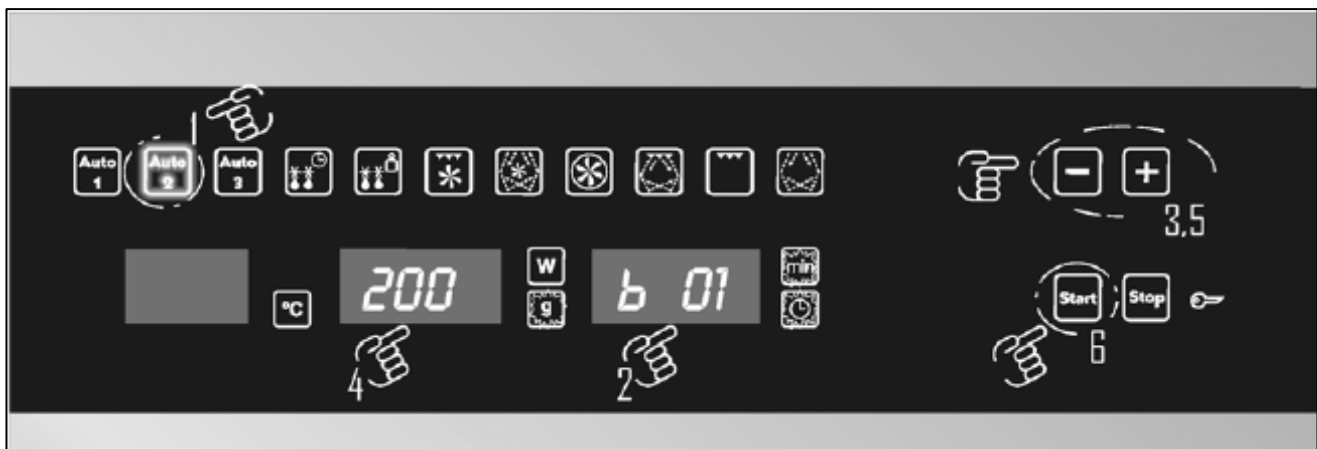
- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are heating in the centre of the cavity and then close the door. **IMPORTANT:** You should make sure that the door of the oven is shut securely.
- Press the Auto 1 button, A 01 will appear on the cook time button/display and 200 will appear on the weight button/display.
- There are five different food groups that have separate heating programmes, as shown in the table below:-

Programme	Food	Weight (kg)	Time (min)	Standing time (min)
A 01	Soup	200 – 1500	3 – 15	Turn 1-2 x, keep covered, 1-2 min.
A 02	Pre-prepared dishes dense food	200 – 1500	3 – 20	Turn 1-2 x, keep covered, 1-2 min.
A 03	Pre-prepared dishes e.g. goulash	200 – 1500	3 – 18	Turn 1-2 x, keep covered, 1-2 min.
A 04	Vegetables	200 – 1500	2,6 – 14	Turn 1-2 x, keep covered, 1-2 min.

- To change the auto programme, press the cook time button/display **(G)**, the clock and cook time indicators will flash. Use the plus and minus buttons to cycle through the heating programmes.
- To adjust the weight, press the weight button/display **(E)**, the grams indicator will flash. Use the plus and minus buttons to adjust the cooking weight.
- Press the start button **(I)** and the oven will start to heat; the cooking time is worked out automatically by the appliance.
- At certain points in the heating process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave, stir the food thoroughly and turn the food over.
- At the end of the heating time, your microwave will give an audible signal and the LED display will show the word "END".

Auto cooking function 2

Use this function to cook fresh food.



- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Place whatever you are heating in the centre of the cavity and then close the door. **IMPORTANT:** *You should make sure that the door of the oven is shut securely.*
- Press the Auto 2 button, 6 01 will appear on the cook time button/display and 200 will appear on the weight button/display.

- There are four different food groups that have separate heating programmes, as shown in the table below:-

Programme	Food	Weight (kg)	Time (min)	Note
b 01	Potatoes	200 – 1000	4 – 17	Turn 1-2 x, keep covered
b 02	Vegetables	200 – 1000	4 – 15	Turn 1-2 x, keep covered
b 03	Rice	200 – 500	13 – 20	One part rice, two parts water, keep covered
b 04	Fish	200 – 1000	4 – 13	Keep covered

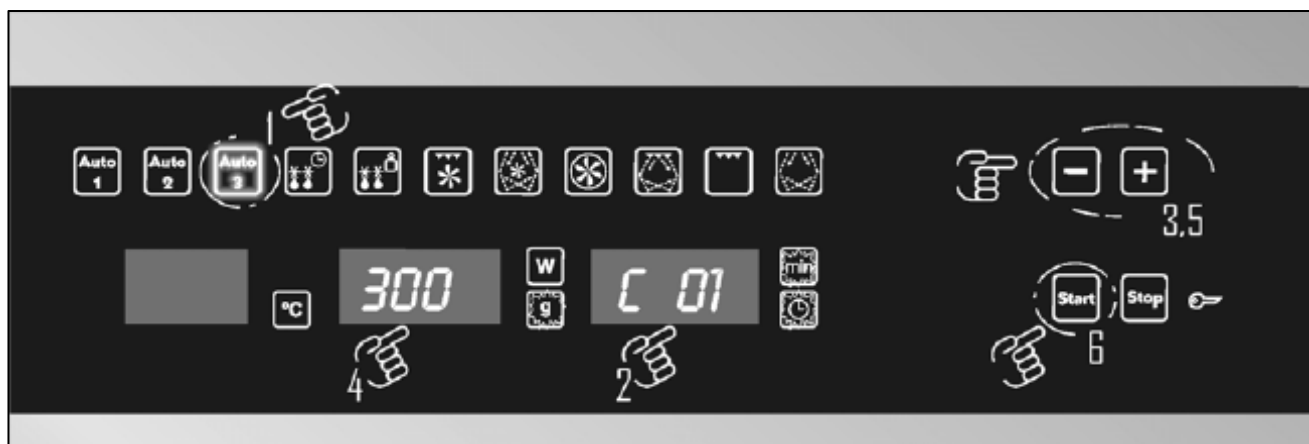
- To change the auto programme, press the cook time button/display **(G)**, the clock and cook time indicators will flash. Use the plus and minus buttons to cycle through the cooking programmes.
- To adjust the weight, press the weight button/display **(E)**, the grams indicator will flash. Use the plus and minus buttons to adjust the cooking weight.
- Press the start button **(I)** and the oven will start to heat; the cooking time is worked out automatically by the appliance.
- At certain points in the heating process, the microwave will give an audible signal and the LED display will have the word “turn” flashing on it. When this occurs, you should open the door of the microwave, stir the food thoroughly and turn the food over (if appropriate).
- At the end of the heating time, your microwave will give an audible signal and the LED display will show the word “END”.

Preparation instructions for auto cooking function 2

- Fish pieces- Add 1 – 3 soup spoons of water or lemon juice.
- Rice- Add 2 – 3 times the amount of water to the amount of rice.
- Unpeeled potatoes- Use potatoes that are the same size. Wash them and prick the skin of the potatoes several times. Do not add water.
- Peeled potatoes and fresh vegetables- Cut into pieces of the same size. Add a soup spoon of water for every 100 g of vegetables that you are cooking.

Auto cooking function 3

Use this function to cook and toast various types of food.



- Open the door of the appliance.
- Check that the rotating plate and rotating base are correctly assembled in the cavity.
- Press the Auto 3 button, C 01 will appear on the cook time button/display and 300 will appear on the weight button/display.
- There are three different food groups that have separate cooking programmes, as shown in the table below:-

Programme	Food	Weight (kg)	Time (min)	Note
C 01	Pizza	300 – 550	3 – 9	Preheat the baking pan
C 02	Deep frozen food	400 – 1000	8 – 14	Turn 2 x, keep covered
C 03	Potato dishes, frozen	200 – 450	10 – 12	Turn 1 x

- To change the auto programme, press the cook time button/display **(G)**, the clock and cook time indicators will flash. Use the plus and minus buttons to cycle through the cooking programmes.
- To adjust the weight, press the weight button/display **(E)**, the grams indicator will flash. Use the plus and minus buttons to adjust the cooking weight.
- Press the start button **(I)** and the oven will start to heat; the cooking time is worked out automatically by the appliance.

- At certain points in the heating process, the microwave will give an audible signal and the LED display will have the word "turn" flashing on it. When this occurs, you should open the door of the microwave, stir the food thoroughly and turn the food over.
- At the end of the heating time, your microwave will give an audible signal and the LED display will show the word "END".

Preparation instructions for auto cooking function 2

- Frozen pizza- Use pre-cooked frozen pizzas and pizza rolls.
- Deep-frozen food- Use lasagne, cannelloni, prawn soufflé, all frozen. Keep covered.
- Potato dishes, frozen- Chips, potato croquettes and fried potatoes, which must be suitable for preparation in an oven.

Safety lock



- When the microwave is not heating, it is possible to switch on the safety lock.
- Press and hold down the stop button **(I)** for 3 seconds.
- There will be an audible signal and the clock button/display will show the word SAFE.
- Until the safety lock is switched off, all buttons on the oven will be disabled.
- To switch off the safety lock, press and hold down the stop button for 3 seconds. There will be an audible signal and the clock button/display will return to showing the time of day.

Suitable materials table

Type of ovenware	Microwave		Grill	Microwave + Grill
	Defrosting / heating	Cooking		
Glass and china 1) Home use, not flame resistant, can be used in dish washer	yes	yes	no	no
Glazed china Flame resistant glass and china	yes	yes	yes	yes
China, stone ware 2) Unglazed or glazed without metallic decorations	yes	yes	no	no
Clay dishes 2) Glazed	yes	yes	no	no
Unglazed	no	no	no	no
Plastic dishes 2) Heat resistant to 100°C	yes	no	no	no
Heat resistant to 250°C	yes	yes	no	no
Plastic films 3) Plastic film for food	no	no	no	no
Cellophane	yes	yes	no	no
Paper, cardboard, parchment 4)	yes	No	no	no
Metal Aluminium foil	yes	no	yes	no
Aluminium wrappings 5)	no	yes	yes	yes
Accessories (grid iron)	no	no	yes	yes

1) Without any gold or silver leaf edging; no lead crystal.

2) Keep the manufacturer's instructions in mind!

3) Do not use metal clips for closing bags. Make holes in the bags. Use the films only to cover the food.

4) Do not use paper plates.

5) Only shallow aluminium containers without lids/tops. The aluminium cannot come into contact with the cavity walls.

Materials you can use in a microwave oven

Material	Remarks
Aluminium foil	To be used for shielding only. Small smooth pieces can be used to cover thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to the cavity walls. The foil should be at least 2.5 cm away from the cavity walls.
Browning dish	Follow the manufacturer's instructions. The bottom of the browning dish must be at least 5 mm thick above the turntable. Incorrect usage may cause the turntable to break.
Dinnerware	Microwave-safe only. Follow the manufacturer's instructions. Do not use cracked or chipped dishes.
Glass jars	Always remove the lid. Use only to heat food until just warm. Most glass jars are not heat resistant and may break.
Glassware	Heat-resistant oven glassware only. Make sure there is no metallic trim. Do not use cracked or chipped dishes.
Oven cooking bags	Follow the manufacturer's instructions. Do not close with a metal tie. Make slits in the bag to allow steam to escape.
Paper plates and cups	Use for short-term cooking/warming only. Do not leave the oven unattended whilst cooking.
Paper towels	Use to cover food for reheating and absorbing fat. Use under supervision and for short-term cooking only.
Parchment paper	Use as a cover to prevent splattering or as a wrap for steaming.
Plastic	Microwave-safe only. Follow the manufacturer's instructions. It should be labelled as "microwave safe". Some plastic containers soften as the food inside gets hot. "Boiling bags" and tightly closed plastic bags should be slit, pierced or vented, as described by the package.
Plastic wrap	Microwave-safe only. Use to cover food during cooking to retain moisture. Do not allow the plastic wrap to touch the food.
Thermometers	Microwave-safe only. Meat and candy thermometers.
Wax paper	Use as a cover to prevent splattering and to retain moisture.

Materials not to be placed in a microwave oven

Material	Remarks
Aluminium tray	May cause arcing. Transfer food into a microwave-safe dish.
Food carton with metal handle	May cause arcing. Transfer food into a microwave-safe dish.
Metal or metal-trimmed utensils	Metal shields the food from microwave energy. The metal trim may cause arcing.
Metal twist ties	May cause arcing and could cause a fire in the oven.
Paper bags	May cause a fire in the oven.
Plastic foam	Plastic foam may melt or contaminate the liquid inside when exposed to a high temperature.
Wood	Wood will dry out when used in the microwave oven and may split or crack.

Grill and hot air function

- The ovenware must be resistant to a temperature of at least 300°.
- Plastic dishes are not suitable for use under the grill.

Microwave and grill function

- The ovenware must be suitable for use in a microwave and grill.

Lids

- We recommend that you use glass or plastic lids or Clingfilm, this will ensure the following:-
 - a) Prevent excessive evaporation during longer cooking times.
 - b) The cooking times are shorter.
 - c) The food does not become dry.
 - d) The aroma is preserved.
- The lid should have holes or openings, so that no pressure develops. Plastic bags must also be opened.
- Baby feeding bottles or jars with baby food and similar containers can ONLY be heated without their tops/lids, otherwise they may burst.

Microwave cooking guidelines

- If you are heating liquid in the microwave, then you must also place a teaspoon in the container. This will ensure that the liquid does not boil suddenly after being removed from the microwave cavity.
- This phenomenon is called “delayed boiling”, this means that a liquid can be close to boiling point, even if there is no steam coming off the liquid or the liquid is not bubbling. If the liquid container is even gently shaken, then the liquid can without warning boil over or even spurt. This could **scald the end user**.
- If the food you are cooking has a skin or peel (e.g. sausages, tomatoes, potatoes etc), then you should pierce the skin or peel with a fork. This will ensure that if steam is created during the heating process, it can escape and the food will not burst.
- When heating baby food, the bottle or jar containing the food should **NEVER** have a top or lid on. After cooking, to ensure that the food has been heated uniformly, you should stir or shake the food. **IMPORTANT:** *You must check the temperature of the food before feeding it to a child.*
- When heating food in a microwave, it will transmit the heat to the container that the food is in or on. You should **ALWAYS** use oven gloves when removing items from the microwave.
- You should make sure that you do not cook food for too long or at too high a power level. This could cause certain areas of the food to dry out or even ignite.
- You should not use ceramic or porcelain crockery, or porous earthenware inside of your microwave. These dishes could absorb moisture from the food whilst it is cooking, which could cause pressure to build up and shatter the dish.
- If you are heating certain foods and any liquid, moisture will evaporate and condensation may occur. This does not indicate that the appliance is faulty and it can be particularly noticeable if the ambient temperature of the room is high.
- **IMPORTANT:** *Any condensation should be wiped up with a soft cloth as soon as you have finished using the microwave.*
- After the cooking time has completed, you should let the food stand for a few minutes. This is called “standing time” and will allow the heat generated by the microwave to spread evenly throughout the food.

Vegetables cooking table (microwave)

Food	Quantity (g)	Addition of liquids	Power (Watt)	Time (min.)	Standing Time (min.)	Instructions
Cauliflower	500	100ml	800	9-11	2-3	Cut into slices.
Broccoli	300	50ml	800	6-8	2-3	Keep covered
Mushrooms	250	25ml	800	6-8	2-3	Turn once
Peas & carrots	300	100ml	800	7-9	2-3	Cut into chunks or slices. Keep covered
Frozen carrots	250	25ml	800	8-10	2-3	Turn once
Potatoes	250	25ml	800	5-7	2-3	Peel and cut into equal sized pieces. Keep covered Turn once
Paprika	250	25ml	800	5-7	2-3	Cut into chunks or slices. Keep covered
Leek	250	50ml	800	5-7	2-3	Turn once
Frozen Brussel sprouts	300	50ml	800	6-8	2-3	Keep covered Turn once
Sauerkraut	250	25ml	800	8-10	2-3	Keep covered Turn once

Fish cooking table (microwave)

Food	Quantity (g)	Power (Watt)	Time (min.)	Standing Time (min.)	Instructions
Fish fillets	500	600	10-12	3	Cook covered over. Turn after half of cooking time.
Whole fish	800	800 400	2-3 7-9	2-3	Cook covered over. Turn after half of cooking time. You may wish to cover up the small edges of the fish.

Grilling guidelines

- For best results, use the rectangular rack **(14)** which is supplied with the appliance.
- **IMPORTANT:** Make sure that the rectangular rack is fitted so that it doesn't come into contact with the metal surfaces of the oven cavity. If it does, then there is the danger of electrical arcing which could damage the oven.
- When the grill is used for the first time, there will be some smoke and smell generated. This is caused by oils that are used in the manufacturing process.

- The viewing window **(1)** will become very hot when the grill is operating. ***Children should be kept away.***
- ***IMPORTANT: The door MUST NOT be left open during any cooking function, including the grill.***
- When the grill is in use, the cavity walls and rectangular rack will become very hot. You should always use oven gloves when placing something into the oven and removing something from the oven.
- If the grill is used for an extended period of time, it is normal for the heating elements to switch on and off temporarily, this is due to the safety thermostat.
- It is possible for fat to splash onto the heating elements; this fat will be burnt off. It is possible to drop the heating element downwards, so that you can clean the area above the heating element (see the "The oven roof" section on page 42).

Cooking table (grill)

Fish	Quantity (g)	Time (min.)	Instructions
Fish			
Bass	800	18-24	Spread lightly with butter. After half of cooking time turn and spread with seasoning.
Sardines/gurnard	6-8 fish.	15-20	
Meat			
Sausages	6-8 units	22-26	Prick after half cooking time and turn.
Frozen hamburgers	3 units	18-20	Prick after half cooking time.
Spare rib (approx. 3 cm thick)	400	25-30	Brush with oil. After half of cooking time, baste and turn.
Others			
Toast	4 units	1½-3	Watch toasting. Turn
Toasted sandwiches	2 units	5-10	Watch toasting.

- Pre-heat the grill for approximately two minutes before use.
- Place something underneath the rectangular rack, so that any water or fat that is generated during cooking is collected by the bowl.
- The times shown are purely advisory and can vary as a result of the composition and the quantity of the food.
- The taste of fish and meat will be greatly improved if before cooking, you brush them with a little vegetable oil, spices and herbs; leaving them to marinate for a few hours. Salt should only be added after grilling.

- Sausages should be pricked with a fork prior to grilling.
- After half of the grilling time has passed, check the food and turn if necessary or brush with some oil.
- The grill is especially suitable for cooking thin portions of meat and fish. Thin portions of meat only need to be turned once, but thicker portions should be turned several times.

Cooking table (grill + microwave)

Food	Quantity (g)	Dish	Power (Watt)	Time (min.)	Standing time (min.)
Cheese topped pasta	500	Low dish	400	12-17	3-5
Cheese topped potatoes	800	Low dish	600	20-22	3-5
Lasagne	approx. 800	Low dish	600	15-20	3-5
Grilled cream cheese	approx. 500	Low dish	400	18-20	3-5
2 fresh chicken legs (grilled)	200 each	Low dish	400	10-15	3-5
Chicken	approx. 1000	Low and wide dish	400	35-40	3-5
Cheese topped onion soup	2 x 200 g cups	Soup bowls	400	2-4	3-5

- The grill + microwave function is ideal for cooking food quickly, whilst browning it at the same time.
- The grill and microwave operate simultaneously, the grill will toast and the microwave will cook.
- The dish that you are using MUST be suitable for use in a microwave and for grilling.
- The times shown are purely advisory and can vary as a result of the composition and the quantity of the food.
- If the food is not sufficiently browned, then you can put it back under the grill (using the grill only function) for another few minutes.
- The standing times MUST be followed and meat pieces should be turned throughout the cooking time.
- Unless indicated, the turntable plate should be used when using this mode of cooking.
- The cooking times quoted are from cold, it is not necessary to preheat the oven when using this mode of cooking.

Cooking table meat (hot air + microwave)

Food	Quantity (g)	Power (W)	Temperature °C	Time (Min.)	Standing time (min.)	Instructions
Roast beef	1000-1500	400	200	30-40	20	Do not put lid on container Turn once
Pork loin / Cutlet or bones Pork roast	800-1000	200	180-190	50-60	20	Do not put lid on container Turn once
Whole chicken	1000/1200	400	200	30-40	10	Do not put lid on container. Turn the chicken chest down. Turn once.
Half chicken	500-1000	400	200	25-35	10	Do not put lid on container. Turn the the pieces with skin down. Turn once.
Roast loin of veal	1500/2000	200	180	60-65	20	Do not put lid on container. Turn once or twice. After turning keep it without lid
Beef topside	1500-1800	200	200	80-90	20	Do not put lid on container. Turn once or twice

- Turn the pieces of meat halfway through the cooking time.
- When the roasted meat is ready, you should switch off the appliance and let the meat stand for 20 minutes in the oven cavity with the door shut.
- The roasting temperature and time required, depends on the type and amount of meat being cooked.
- If the weight of the meat that you want to roast, does not appear in the table above. You should extend the cooking time accordingly.

Cooking table cakes (hot air + microwave)

Pastry	Power (W)	Temperature °C	Time (Min.)	Standing time (min.)	Instructions
Chocolate– cherry pie	200	200	30	5-10	Turntable, small grill, Springform, Ø 28 cm
Cheesecake with fruit	400	180	40-45	5-10	Turntable, small grill, Springform, Ø 28 cm
Apple pie	200	185	40-45	5-10	Turntable, small grill, Springform, Ø 28 cm
Cheese cake with streusel	400	180	40-50	5-10	Turntable, small grill, Springform, Ø 26 cm
Nuts cake	200	170	30-35	5-10	Turntable, Cake tin

Cooking table cakes (hot air)

Type	Container	Level	Temperature	Time (min.)
Walnut cake	Spring-form type tin	Turntable	170/180	30/35
Fruit tart	Spring-form type tin Ø 28 cm	Turntable, small round grill	150/160	35/45
Ring cake	Spring-form type tin	Turntable	170/190	30/45
Piquant cakes e.g. Pizza made with potatoes	Round glass bowl	Turntable, small round grill	160/180	50/70
Sponge cake	Spring-form type tin Ø 26 cm	Turntable, small round grill	160/170	40/45
Jelly roll	Glass griddle	1	110	35/45
Cherry pie	Glass griddle	1	170/180	35/45

- The most commonly used type of baking ware is black metal tins. If you are going to use the hot air + microwave function, then you should use glass, ceramic or plastic baking ware. **IMPORTANT:** These *MUST* be able to withstand a temperature up to 250°.
- Different amounts and types of pastry require different temperatures and baking times. You should try lower temperature settings first of all and then, if necessary use a higher temperature the next time you bake.
- A lower temperature will result in a more uniform baking. The cake tray should always be placed in the centre of the turntable.
- To check that the cake is properly cooked, you should place a tooth pick in the highest part of the cake 10 minutes before the end of the cooking time. When no dough sticks to the tooth pick as you are inserting it, the cake is ready. **IMPORTANT:** Do not leave the tooth pick inserted in the cake permanently during the last 10 minutes of the cooking time.
- If the cake is very dark on the outside, then next time you should select a lower cooking temperature and let the cake bake for a longer time.
- If the cake is very dry, then use a tooth pick to make a series of small holes in the top of the cake. Sprinkle the cake with some fruit juice or alcoholic drink. Next time increase the temperature by about 10° and reduce the cooking time.
- If the cake does not come free from the tin when it is turned, you should let it cool for 5 to 10 minutes, as it will hopefully come away more easily. If the cake still does not come free, then you should carefully run a knife around the edges. Next time the cake tin should be thoroughly greased.

Energy saving tips

- When you are making more than one cake, then it is advisable to bake them in the oven one after another and do not allow the oven to cool in between. You can reduce the baking time for the second and subsequent cakes.
- It is preferable to use dark coloured baking ware, painted or enamelled black, because these types of tins absorb heat better.
- When you are baking for a long time, you can switch off the oven 10 minutes before the end of the required cooking time. This will allow you to take advantage of the residual heat generated by the oven to continue baking the cake.

Defrosting table

Food	Weight (g)	Defrosting time (min)	Standing time (min)	Recommendation
Portions of meat, veal, beef, pork	100	2-3	5-10	Turn once
	200	4-5	5-10	Turn once
	500	10-12	10-15	Turn twice
	1000	21-23	20-30	Turn twice
	1500	32-34	20-30	Turn twice
	2000	43-45	25-35	Turn three times
Goulash	500	8-10	10-15	Turn twice
	1000	17-19	20-30	Turn three times
Minced meat	100	2-4	10-15	Turn once
	500	10-14	20-30	Turn twice
Sausages	200	4-6	10-15	Turn once
	500	9-12	15-20	Turn twice
Poultry (portions)	250	5-6	5-10	Turn once
Chicken	1000	20-24	20-30	Turn twice
Poularde	2500	38-42	25-35	Turn three times
Fish fillet	200	4-5	5-10	Turn once
Trout	250	5-6	5-10	Turn once
Prawns	100	2-3	5-10	Turn once
	500	8-11	10-20	Turn twice
Fruit	200	4-5	5-10	Turn once
	300	8-9	5-10	Turn once
	500	11-14	10-20	Turn twice
Bread	200	4-5	5-10	Turn once
	500	10-12	10-15	Turn once
	800	15-17	10-20	Turn twice
Butter	250	8-10	10-15	
Cream cheese	250	6-8	10-15	
Creams	250	7-8	10-15	

Defrosting guidelines

- Only use microwave-safe dishes for defrosting (porcelain, glass, suitable plastic).
- The defrosting tables featured in this booklet refer to the defrosting of raw foods.
- The defrosting time depends on the quantity and weight of the food that you are defrosting. When freezing, you should split the food into quantities that are suitable for defrosting in the microwave.
- Distribute the food as evenly as possible within the microwave cavity. The thickest parts of fish or chicken legs should be placed on top.
- The thicker parts of the food should be turned around several times during the defrosting process.
- Foods that are rich in fats, such as butter, cottage cheese and cream should not be entirely defrosted. If they are at room temperature, they will be ready to serve within a few minutes. If cream are deep frozen and little bits of ice remain on the top of it, the cream should be whipped before eating.
- Bread should be wrapped in a napkin so that it does not get too dry when being defrosted.
- Remove frozen food from its packaging and do not forget to remove any metal clips. If the containers are suitable for placing in a freezer and a microwave, then you can simply remove the lid.
- The liquid that is created during the defrost process, particularly in the case of poultry should be discarded. Under no circumstances should it come into contact with other foods.
- A resting period is required when defrosting food, to ensure that the food is totally defrosted. This normally takes between 15 – 20 minutes.



Cleaning operations must only be carried out when the oven is cool.

The appliance should be disconnected from your mains supply before commencing any cleaning process.

The appliance exterior

- You should wipe over the front of the appliance with a soft cloth and warm water mixed with a little washing up liquid.
- ***DO NOT*** use abrasive cleaners or sharp objects to clean the front surface of the microwave.

The appliance interior

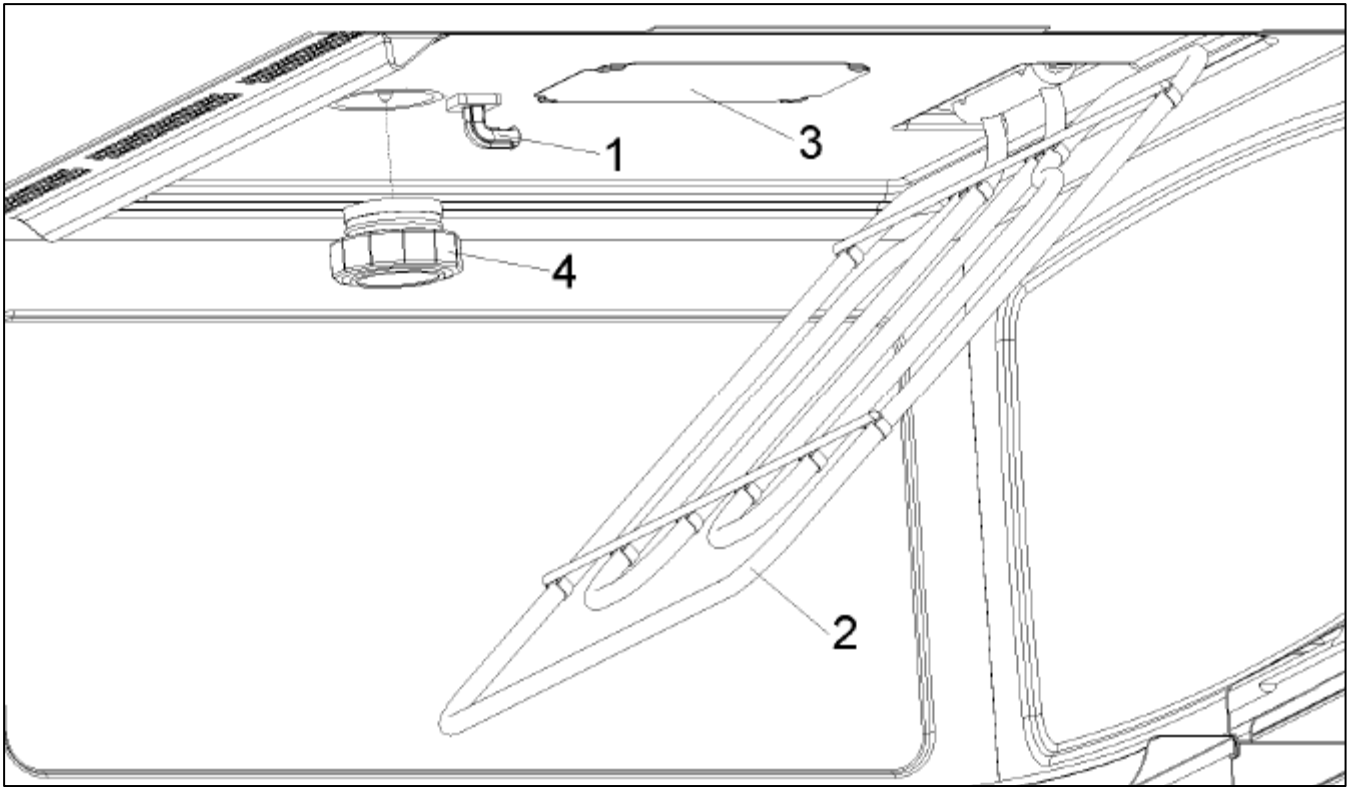
- You should wipe over the inside of the appliance with a soft cloth and warm water mixed with a little washing up liquid.
- You should pay particular attention to the door seal and the surrounding area.
- ***DO NOT*** use abrasive cleaners or sharp objects to clean the inside of the microwave.

Rotating plate and rotating base

- The rotating plate and rotating base should be removed from the microwave for cleaning purposes after each use.
- Clean the rotating plate and rotating base in warm water mixed with a little washing up liquid.

The oven roof

- If the roof of the oven gets dirty, then it is possible to lower the grill element. **IMPORTANT: DO NOT ATTEMPT TO FOLLOW THIS PROCEDURE IF THE GRILL ELEMENT IS HOT.**



- Turn the grill support **(1)** by 90°.
- Gently lower the grill element **(2)**, **IMPORTANT: Do not use excessive force when doing this, other the element may get damaged.**
- The wave guide cover **(3)** **MUST BE** kept clean. Any food remains that collect on the cover could cause damage and sparking.
- **DO NOT** use abrasive cleaning products or sharp objects.
- **IMPORTANT: The wave guide cover MUST NOT be removed.**
- The bulb cover **(4)** is located on the oven ceiling; you can unscrew it and remove it for cleaning purposes. **ONLY** warm soapy water should be used to clean the bulb cover.

General cleaning advice

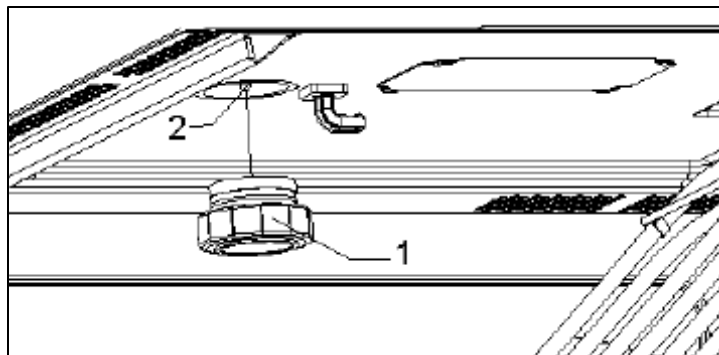
- **IMPORTANT:** Any condensation should be wiped up with a soft cloth as soon as you have finished using the microwave.
- To remove odours from inside of the microwave, you should boil one cup of water mixed with several tablespoons of lemon juice inside of the cavity.
- The microwave should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.
- **Never** clean the oven surfaces by steam cleaning.
- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.
- **Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.**

Changing the light bulb



The light bulb must only be changed when the oven is cool.

The appliance should be disconnected from your mains supply before commencing the light bulb changing process.



- Unscrew and remove the light bulb cover **(1)**.
- Replace the halogen light bulb **(2)**. **IMPORTANT:** If the light bulb has recently been lit, then the bulb may be EXTREMELY HOT.

- Fit a new 12 V/10 W halogen bulb. **IMPORTANT:** DO NOT touch the light bulb surface directly with your fingers, as this may damage the bulb and shorten its longevity.
- Screw the light bulb cover **(1)** back into place.
- Restore the power supply.

Installation



The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.

- UK Regulations and Safety Standards or their European Norm Replacements.
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***



Before beginning to install your appliance, check that there is no sign of damage (on the inside or the outside of the microwave), and that there are no packing materials or accessories inside the cavity. Remove any protective film on the microwave.

Electrical connection



YOUR MICROWAVE IS INTENDED FOR FITTED AND PERMANENT INSTALLATION.

- Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.
- We recommend that the appliance is connected by a qualified electrician, who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulations.
- **WARNING: THIS APPLIANCE MUST BE EARTHED.**
- This appliance is supplied with a mains supply cable. It must be wired into a 16 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your microwave is located in its housing.
- The wiring in the mains lead is coloured as follows:

Brown	Live
Blue	Neutral
Green and yellow	Earth

- As the colours of the wires in the appliance's mains lead may not correspond with the coloured markings identifying the terminals in your spur box, please proceed as follows:

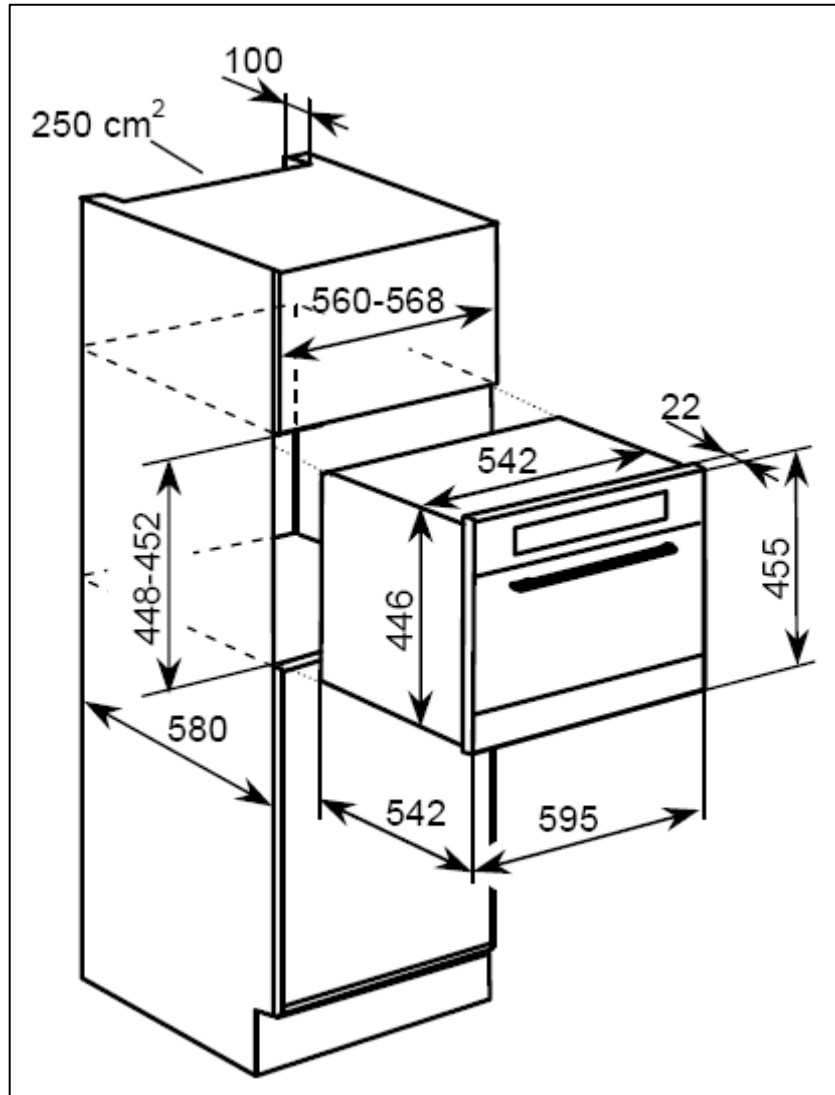
The **brown wire** must be connected to the terminal marked "L" (live), or coloured **red**.

The **blue wire** must be connected to the terminal marked "N" (neutral), or coloured **black**.

The **green and yellow wire** must be connected to the terminal marked "E" (earth), or by the earth symbol, or coloured **green and yellow**.

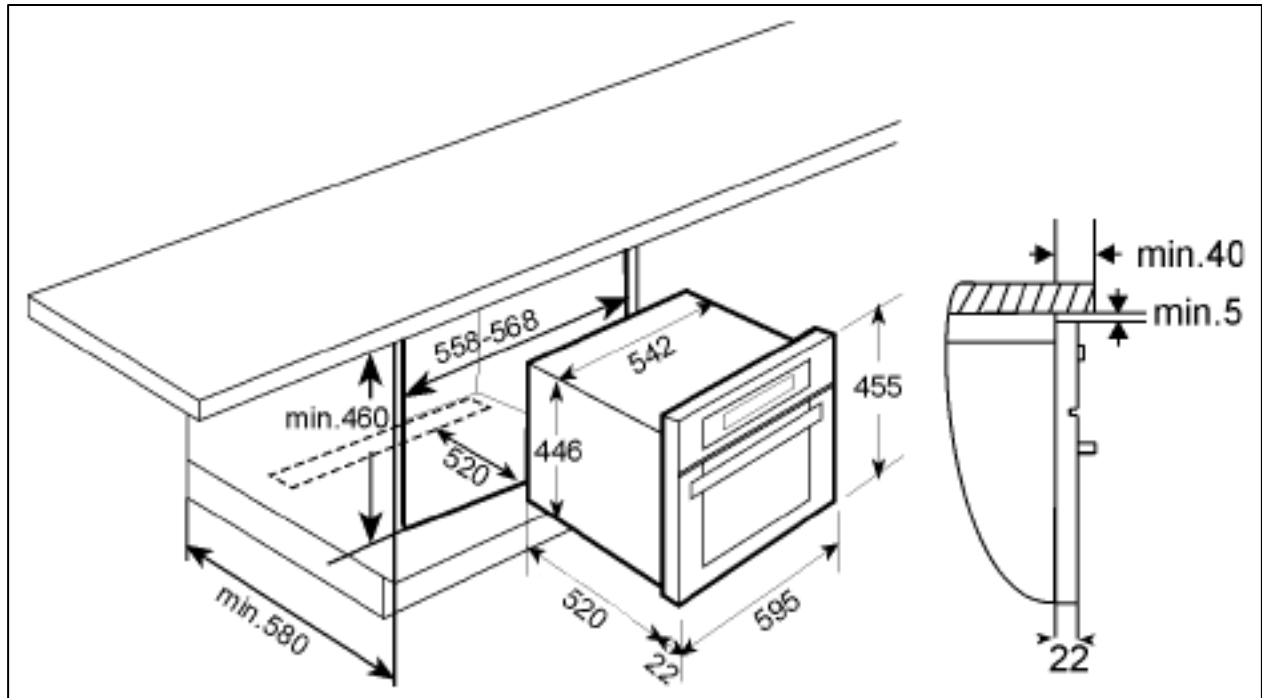
- Broken or damaged power leads must only be replaced by a suitably qualified person. A power lead of a similar type must be used in replacement.

Aperture and ventilation requirements



- The diagram above shows the aperture and ventilation requirements that you require to build the appliance into a housing unit.
- Ensure that the rear panel of the furniture housing unit has been removed.
- You must ensure that there is a hole to feed the electrical cable through. These steps must be done before commencing the rest of the installation process.
- This oven may be installed without any additional ventilation cut outs being made in the housing unit. However the ventilation cut shown in the diagram **MUST** be present, otherwise the microwave oven may not function correctly.
- Do not cover the ventilation slots or air intake points.

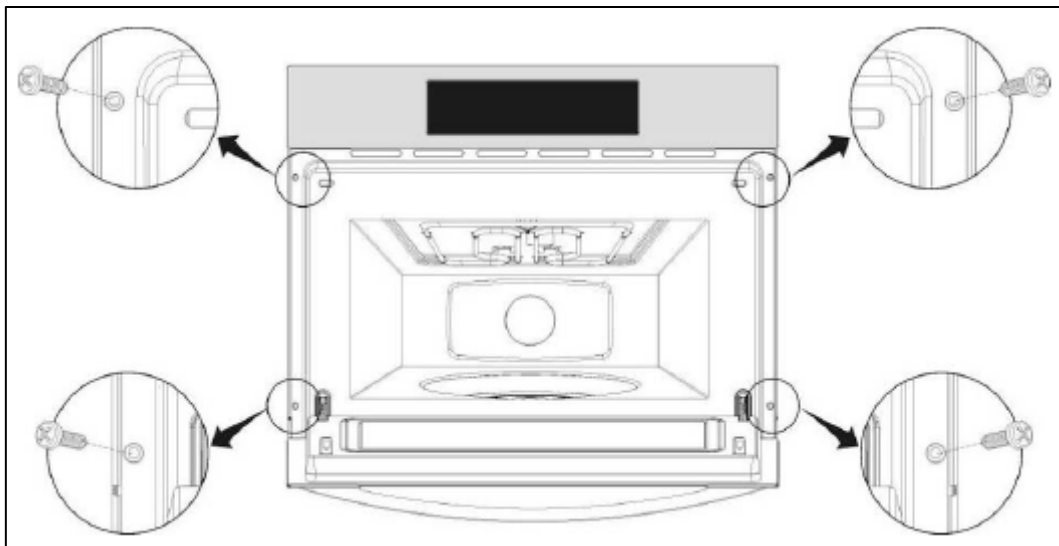
Built under installation requirements



IMPORTANT: NO OTHER METHODS OF BUILDING UNDER THE MICROWAVE ARE SANCTIONED BY BAUMATIC.

- The rear wall of the housing unit **MUST** be removed to allow there to be the correct amount of ventilation.
- The ventilation gap at the rear of the support shelf and below the worktop **MUST** be adhered to.
- An induction hob **MUST NOT** be fitted above the microwave.
- ***WARNING: The microwave will get hot during operation; care should be taken not to accidentally come into contact with the outer surface.***
- ***WARNING: Children should not be allowed near to the appliance unsupervised.***

Installing the oven into a housing unit



- Push the oven completely into the aperture of the housing unit and then centre it.
- Open the door of the oven and then screw through the 4 holes shown above, into the housing unit. **IMPORTANT:** These screws *MUST* be fully tightened.
- Follow the electrical connection information on page 45 and then check that the appliance is functioning correctly.

Troubleshooting

- ***The microwave will not switch on.***
 - * Check that the appliance has been connected to the mains supply correctly.
 - * Check that the fuse in the moulded plug has not blown.
 - * Check that the fuses in your fuse box have not blown.
 - * If fuses blow on a regular basis, then we would recommend that you consult with a qualified electrician.
 - * Check that there has not been a power cut.
- ***The microwave will not start cooking.***
 - * Check that the door is properly shut.
 - * Check that the door seal and surrounding area are clean.
 - * Check that you have programmed the oven correctly.

- ***The turntable is not turning.***
 - * Check that the rotating base is connected to the drive motor correctly.
 - * Check that the ovenware is not larger than the rotating plate.
 - * Check that the food you are cooking does not extend beyond the rotating plate.
 - * Check that there is nothing underneath the rotating base that is preventing it from turning.

- ***The microwave does not switch off.***
 - * Isolate the microwave from your mains supply and then contact the Baumatic Customer Care Department.

- ***The interior light bulb is not working.***
 - * Change the light bulb, as described on pages 45.

- ***The LED display is blank.***
 - * To restore the time of day to the LED display, press the clock button for 3 seconds.

- ***My food is not cooking properly.***
 - * Check that the power level and cooking time that you have set, is appropriate for the food that you are cooking.
 - * If you are cooking a double amount of food, then you will normally need to almost double the cooking time.
 - * If the food that you have placed in the cavity is colder than normal, then the power level and cooking time may need to be increased.

- ***I am getting condensation in my oven.***
 - * Steam and condensation are a natural by product of cooking in a microwave.
 - * Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.
 - * Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.
 - * You should wipe over any condensation that has formed, as soon as the food has stopped cooking.



IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.

This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.

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